

The Breakfast & Brunch Menu

Available to 11.45am



Classic Granola, Fruit & Yogurt Pot

A pot with our homemade granola with gentle spices, nuts, dried fruit served with thick Greek Yogurt & fresh summer berries, with a fruity syrup & mint

The Velvet Cloud Yogurt Pannacotta & Granola

Our homemade granola with gentle spices, nuts, dried fruit – served with honey-orange Velvet Cloud yogurt pannacotta, summer berries & syrup (contains gelatin: vegetarian/vegan alternative available)

Toast + Eggs

Homemade bread lightly toasted with real Irish butter & 2 eggs your way (poached, scrambled or fried). Big it up by adding a side!

BH Bacon Sandwich

Griddled bacon, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in homemade toasted bread.
Add egg (fried egg – or - 2 scrambled eggs)

The Eggs Baba Bida*

2 soft free range poached eggs on our homemade toasted bread, with roast pepper, harissa sauce, rocket, warm smoked aubergine baba ganoush sauce, crumbled Ardsallagh feta, herbs & chilli

The Meaty Mezze Tray*

2 Beef & Lamb merguez-style kofta with fragrant tomato sauce & Adrshallagh feta, carrot hummus, marinated artichoke, Shirazi salad; cucumber, plum tomatoes, radish & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint

The Vegan Mezze Tray*

2 Mushroom-Black Bean-Quinoa koftas with Avocado “Crème”, carrot hummus, marinated artichoke, Shirazi salad; cucumber, plum tomatoes, radish & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint

The Big Pork Mojo*

Spiced Roast Pork Belly, charred onions, wilted summer greens, a punchy chunky red pepper mojo sauce – all on warm bread with a jug of rich pork gravy on the side

The Frenchie: Fig, Blackberry & Almond Bostock

Homemade Brioche baked with Almond Frangipane, whipped Ricotta, fresh Fig, Blackberries & burnt Honey dressing with Orange Blossom Water

ADD your SIDES:

Bravas Potato Almond-Romesco Sauce*

Colleville Dairy Halloumi & Zhoug*

Griddled Bacon*

Pan-fried Chorizo*

Avocado w/ nut-Dukkah*

Carrot Hummus*

Extra Poached/Fried Egg*

Scrambled Eggs (2 eggs)*

ADD a Side of Sauce: our Hot Sauce*/

BH Relish-Ketchup * / Vegan Aioli* / Vegan

Avocado Crème*

Extra Toast/ Flatbread

Gluten-free Bread*

Please Note:

As with most restaurants, sides are only available with a main item and are not available separately.

<<ADD TO YOUR MEAL - SEE OUR SIDES >>

Items marked with * can be made gluten-free! We are unable to amend dishes or make substitutions

Allergen information available (ask your Server).

PLEASE NOTE:

Due the current situation, tables are allocated for a specified time and we are only able to seat a maximum of 6 people at a table & at peak times, only those people ordering a main course. We ask for your understanding in this regard & greatly value your support!

The Treats:

Our Famous Scones

(various) w/ orange blossom butter & our jam

Cinnamon & Walnut Scroll

Chocolate & Hazelnut Babka

SuperSeed Slice (Vegan)*

packed with fruit, nuts, oats & seeds

Summer Bakewell (Vegan)

Rich Almond Bakewell with summer berries

Lemon Brulee Bar

Brown butter & Poppyseed pastry, lemony goodness

Brownie*

A classic version, superbly chocolatey and rich - served with berry cream!

Farmhand Coffee Cake

A light soft sponge cake infused with our farmhand coffee & topped with rich coffee buttercream!

**Baked Burnt Orange Blossom
Cheesecake***

Basque-style burnt cheesecake, compote & nut-dukkah

Baci*

Chocolate & nut, soft & chewy

GLUTEN-FREE MARKED WITH *

The Coffees:

We use Farmhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee

(Americano, Espresso, Macchiato)

Milky

(Organic Milk: Latte, Cappuccino, Flat White) Oatmilk supplement +50c

Mocha

Espresso, chocolate & steamed milk

Single Origin Filter Coffee

Medium/Large Carafé

Cold Brew (Single Origin)

Cold Brew - with Lemon & Sparkling Water

Iced Latte

2 shots espresso over ice, topped up with cold milk

Iced Chai

Our homemade spiced chai infusion, with cold milk, ice & dusted with pink spices

Hot or Iced Chocolate

The famous one! Rich chocolate ganache & a jug of hot foamed chocolate milk - we give you the set up & then you make it yourself!

The Teas:

Irish Breakfast Tea

Earl Grey Tea

Sencha Green

Jasmine

Peppermint Blend

Peppermint with Chamomile, Fennel & Aniseed

Moroccan Dusk

Green tea, mint, cactus

Rooibus Sundance

with pineapple & citrus

PLUS, SOMETHING

ELSE...

Matcha Latte

Frothed Oatmilk with matcha for green healthy goodness!

Our Summer Tonic

Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric Tonic

The Cold Drinks:

Fresh Orange Juice

Orange Fizz

Fresh OJ & Sparkling Water

Raspberry, Apple & Rose

It is what it's called. And utterly pure - made by us with just a little sugar added.

The Ginger Bear

A ginger & lemon drink with a hint of chilli for extra heat, all topped up with sparkling water!

**San Pellegrino
Sparkling Minerals**

(Orange, Pomegranate, Lemon, Lime)

Mineral Water

*Filtered - Still or Sparkling
330ml / 750ml*

Dingle Gin & Tonic

Dingle Gin & Poacher's Tonic, served over ice, cucumber, lemon & pomegranate

**See Our Iced Coffees etc
under Coffee Menu**

Sparkles & Wine:

Prosecco

*Glass / Bottle
Conti d'Arco Prosecco Spumanté
- fresh & zesty*

Mimosa

Rosita (Raspberry Mimosa)

The White: Si Organico

*Sauvignon/Macabeo, Spain, 2017
Glass: / Bottle:*

The Red: Terre de la Castilla

*Cabernet Sauvignon, Spain, 2018
Glass: / Bottle:*

The Rosé: Les Petit Gascoun

*Cabernet Franc, France 2018
Glass: / Bottle:*

Draught Beer:

Glass: / Pint:

8 Degrees Bohemian

Pilsner Lager

4%, light & crisp, Czech-style pilsner

8 Degrees Howling Gale

Irish IPA

4.5%, refreshing lighter-style IPA

PorterHouse Stout

4.6%, gently flavoured, roast malt vibes

We're doing our best to operate in a safe manner, looking out for the health of our customers and our team. It's a challenging time and we all need to work together to do what's right. This means that we are relying on our customers to co-operate with us and support our new processes. Please understand, please be patient and please work with us - it's not easy for any of us but we will do our best. If you've any questions or suggestions, please don't hesitate to email us hello@brotherhubbard.ie ! Again, thank you, thank you - your support means so much to us.